

KITCHEN?

MEMBER DINING DISCOUNT

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SOUP

Vegetarian and vegan diners are important to us. We always have a vegan or vegetarian soup option.

Tomato Bisque Classic preparation. Madeira cream. [cup 5 / bowl 7]

Chef's Daily Soup Selection [bowl 8 / cup 6]

SALAD

Panzanella* Crisp focaccia croutons tossed with Spanish green olive, fresh mozzarella, cherry tomato, fresh basil, parsley & arugula in balsamic vinaigrette. [full 8 / half 5]

Grilled Asparagus Salad* Tender grilled asparagus layered with Yukon gold potato, arugula, roasted pepper & artichoke in Italian salsa verde. [full 15 / half 8]

Vietnamese Chicken Salad* Asian coleslaw tossed with ginger, scallion, shredded carrot, cucumber & cilantro. Topped with poached chicken & crispy shallot. [full 12 / half 7]

Chicken Chop* Hearty greens chopped with cucumber, cherry tomato, olive, basil & Parmigiano Reggiano with Italian dressing. Topped with avocado & poached chicken. [full 14 / half 8]

ENTREES

Quiche & Greens* Deep-dish style. Layered with chef's selection of veggies & cheeses in a flaky pastry. Served with seasonal green salad. [12]

Grilled Cheese Deluxe* House focaccia layered with colby jack, Brie, pear compote & greens. Served with tomato bisque. [14]

K27 Cheeseburger Chargrilled to order, layered with Irish cheddar, onion rings, greens & tomato. Served with horseradish mayo & fries. [15]

Lemon-Rosemary Salmon* Marinated in fresh rosemary & sliced lemon. Chargrilled & presented on roasted root vegetables. Served with roasted pepper coulis. [15]

Butternut Squash Ravioli* Served in a sage butter sauce with crispy prosciutto. [16]

Steak Kebab Rubbed with garlic-rosemary paste & grilled to medium. Served over roasted potatoes & baby kale tossed in a garlic vinaigrette with Parmigiano Reggiano. [full 16 / half 9]

*Vegetarian friendly or easily converted to a vegetarian item.

In consideration of our guests, we request that you refrain from using your cell phone in the dining room.
Proprietors Chef James & Brooke Shrader

LUNCH